

SMOKED PORK LOIN OR KASSLER WITH PURPLE CABBAGE



Ingredients (serves 4 people):

Kassler

8 kasslers of 100 g each
2 tbsp of olive oil

Purple Cabbage

1 onion cut into thin slices
¼ cup tea olive oil
1 red cabbage cut into thin slices
2 peeled apples cut into cubes
1 lemon juice
4 tbsp brown sugar
4 tbsp apple vinegar
½ cup water

Salt to taste

Black pepper to taste

Preparation:

1. Place the red cabbage in a medium saucepan, heat the olive oil and add the onion.
2. When the onion starts to brown, add the cabbage, apples, lemon juice, sugar, vinegar, water and a teaspoon of salt.
3. Mix, leave the pan half covered and cook over low heat for approximately an hour or until the cabbage is very tender and the water has practically dried.
4. If necessary, add a little more water during cooking.
5. Add salt and pepper and cook for another five minutes.
6. Remove from heat and set aside.
7. For the kassler, heat a medium pot with approximately one liter of water.
8. Once it has boiled, add the kasslers and simmer for five minutes.
9. Remove and drain the water and dry the kasslers.
10. In a large skillet, heat two tablespoons of oil.
11. Add four kasslers and let it brown well on one side.
12. Flip and brown on the other side.
13. Repeat the operation with the others.
14. Serve immediately with red cabbage.

